

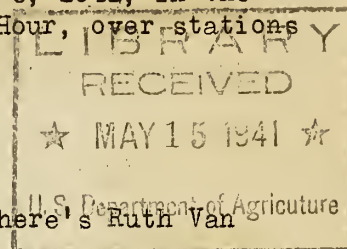
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SAFE STORAGE FOR HOME FOOD SUPPLIES

A broadcast by Miss Ruth Van Deman, Bureau of Home Economics, and Mr. Wallace Kadderly, Office of Information, broadcast Tuesday, May 6, 1941, in the Department of Agriculture period of the National Farm and Home Hour, over stations associated with the NBC Blue Network.



--ooOoo--

WALLACE KADDERLY:

And as Reporter No. 1 for the Department of Agriculture here's Ruth Van Deman with more facts for homemakers.

RUTH VAN DEMAN:

More facts for home food preservers, Wallace.

KADDERLY:

Is this a series you're giving us, Ruth, ---- a series on how to preserve foods in the home kitchen?

VAN DEMAN:

It begins to look that way, doesn't it?

KADDERLY:

Not only looks but is...last week you talked about homemade jelly and jam. And the week before it was canning vegetables and fruit. The only thing I miss is the pickles.

VAN DEMAN:

It's a little early to talk about pickles, don't you think? The cucumber seed isn't even in the ground in lots of places yet.

KADDERLY:

Maybe it is rushing the season to talk about pickles yet. All right, I'll table that suggestion until mid-summer.

VAN DEMAN:

But it's never too early to think about a good place to store home-preserved food.

KADDERLY:

There's something in that.

VAN DEMAN:

Yes, something calling for the cooperation of the Handy-Man-Around-the-House.

KADDERLY:

Uh-o. That's what happens when a man speaks up too fast.

VAN DEMAN:

But the planning's all done for you. You remember the bulletin on "Closets and Storage Spaces."

(Over)

KADDERLY:

The one Maud Wilson of Oregon had a hand in writing? Certainly I do.

VAN DEMAN:

Just in case you had needed a refresher, here's a copy. You see it has two whole pages on the food storage rooms.

KADDERLY:

Plans for placing the shelves and everything....Um hum, that's a big help.

VAN DEMAN:

And if those shelf plans don't happen to fit a particular situation, it wouldn't be hard to work out another that does, from the figures at the bottom of the page there.

KADDERLY:

This table here?

VAN DEMAN:

Yes, that gives the height of the common food containers. It's an indicator of how far apart to place the shelves.

KADDERLY:

For economy of wall space, eh?

VAN DEMAN:

Exactly. There's no use in having all the shelves far enough apart to hold gallon jars of pickles when some are going to hold quarts and pints, and some jelly glasses only 3 or 4 inches high.

KADDERLY:

The ideal way is to have adjustable shelves. That can be done with slots in the uprights, without much trouble.

VAN DEMAN:

I think you'll find that in the drawing there at the side of the page.

KADDERLY:

Of course. I might have known Miss Wilson would have that all worked out. And she's probably put in a recommendation about insulating the walls of this food storage room too..... to keep it cool in summer and frostproof in winter.

VAN DEMAN:

Yes, a cool, dry atmosphere's very important to storing food successfully. And there's a suggestion about a dark shade if the room has a window. Also some means of ventilation if apples or potatoes and foods of that kind are kept along with the canned supplies.

The plan drawn up here is for a food storage room for a farm home. It's designed to hold somewhere around 500 glass jars of canned food and about 1100 tin cans.

KADDERLY:

Isn't that a powerful lot of food to have on hand at one time?

VAN DEMAN:

Not as farm families go at things these days. In a good many States they're working out what they call "the planned pantry." They figure out how much food they need for a well-balanced diet the year around. Then they calculate how much they can expect fresh from the garden, and how much they need to store.

KADDERLY:

And that how much to store I suppose they break down into different kinds of fruits, and vegetables, and meats.

VAN DEMAN:

Yes, they're working definitely for variety as well as quantity --- And it isn't only farm families who are doing this. People who live in town where they can get fruits and vegetables very fresh and cheap do the same thing. --- Here, I think you'll be interested in reading this letter that came after our broadcast last Tuesday.

KADDERLY:

I see it's from Colorado.....Monte Vista.....That's pretty high up in the world.

VAN DEMAN:

Over 7,600 feet - our friend says in her letter.

KADDERLY:

Where shall I begin?

VAN DEMAN:

There where I've marked. It's all so good I only wish we had time to read it all.

KADDERLY:

All right --- reading from a letter from a Colorado homemaker:

"I do lots of canning for our family of ten. It gives us a better balanced diet than if we had to buy all of our food. I have canned in tin for five years, as well as glass. We get hundreds of quarts of peas, spinach, carrots, beets, etc., for little or nothing. An abundance of vegetables are raised in our fertile valley, and the ones that are not perfect enough for shipping are sold very reasonably or given away. ---- One year we canned about 600 quarts of vegetables, and the cost of the vegetables was under 15 dollars. ---- Our growing season is so short that I plan to have enough in storage for all but one or two months of the year."

Well, Ruth, that certainly does bear out what you said about a planned pantry --- even for a family living in town.

VAN DEMAN:

Now to answer another question that's come --- one about sugar to use in canning this summer.

KADDERLY:

Don't tell me that sugar shortage rumor is starting up again.

VAN DEMAN:

Maybe it never died. Things like that have a way of lurking in the corners.

KADDERLY:

But there's no reason for it.

VAN DEMAN:

No, absolutely none, so far as I can find. Just to make assurance doubly sure I called the Sugar Division this morning. They say there are ample reserves of sugar either here on the mainland or on the nearby islands where sugar cane grows.

In fact, they went so far as to say that anybody who gets panicky about sugar and buys up a lot to hoard may have to pay the piper in a higher price than he would pay if he just went along and bought normally. At least that's the way it generally works.

KADDERLY:

It certainly worked that way two years ago. Remember that sugar scare that rolled up into such absurd proportions almost overnight? The people who rushed out and bought sugar then certainly felt foolish later.

VAN DEMAN:

Yes, it's to help prevent something like that, that I'm passing along this information about sugar supplies now. Also, so no home food preserver will need to spend any time worrying over sugar to go with the summer fruits.

And speaking of a very delicious, easy-to-make, and not-too-sweet dessert, how's this? It has strawberries in it. And the idea came from one of our listeners in New Jersey. I'll take my turn reading this time.

"Here's a tip on something almost as good but quite different from strawberry shortcake. Try serving hot rice with a sauce made of crushed strawberries creamed with butter and sugar. ---- Lots of it. You'll need it after they get the first taste."

KADDERLY:

Crushed strawberries creamed with butter and sugar? I don't just get that.

VAN DEMAN:

Oh yes, strawberry hard sauce it really is. You cream butter and sugar together as though you were going to make the ordinary kind of hard sauce. Then gradually work in the crushed strawberries. It's delicious too on hot cottage pudding or fresh cup cakes. Our New Jersey friend is right, if you ever try it, you'll ask for more.

KADDERLY:

Wait a minute here ... Aren't you going to leave me that bulletin on storage spaces? I want to give our Farm and Home friends a chance to send for that.

VAN DEMAN:

By all means, yes. I was just making way for Morse Salisbury.

KADDERLY:

Ad lib offer "Closets and Storage Spaces."

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